



## Weekend Waffle Bar

Recipe By KAITLYN BAKER

SERVES: 4-6

### VANILLA BEAN WAFFLES:

- 2 cups all-purpose flour
- 1 tbsp baking powder
- ½ tsp salt
- 2 tbsp sugar
- 2 eggs
- 1¾ cups milk
- ½ cup (1 stick) butter, melted
- 1 tbsp vanilla bean paste

### WAFFLE BAR:

- fresh strawberries
- fresh blueberries
- fresh raspberries
- blackberries
- kiwi, sliced
- assorted nuts (such as pecans and walnuts)
- assorted jams and jellies
- honey or maple syrup

### DIRECTIONS:

1. Preheat the waffle iron and lightly grease.
2. In a large bowl, whisk the flour, baking powder, salt, and sugar.
3. In a separate bowl, whisk the eggs, milk, butter, and vanilla bean paste.
4. Add the wet ingredients to the dry ingredients and stir until just combined.
5. Pour the batter into the waffle iron and cook until golden brown.
6. Arrange the waffles on a serving board or platter.
7. Place the fruit, nuts, and spreads in small bowls around the waffles.
8. Serve warm and allow guests to build their own.

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